

Renee Pelkey

Guest Speaker Form

NAME:
PERIOD:

Directions: Please answer the following questions in complete sentences.

- 1) What is the name of the guest speaker?
- 2) What is his job title?
- 3) What school is he from?
- 4) How many majors are offered at this school?
- 5) Which major is the most interesting to you and WHY?
- 6) How much does it (on average) cost to go to the school?
- 7) Are there scholarships available?
- 8) What is the GPA for entrance to the school?



Feedback Form for your **“Nutritional Comparison Project”**

Student Names (please print):

Evaluator's Name: Mrs. Pelkey

Food #1:

Food #2:

Presentation/Power Point

Introduction:

- ___/5 Attention Getter
- ___/5 Topic Revealed
- ___/5 Background Information
- ___/5 Explanation of terms

Body:

- ___/5 Both Recipes
- ___/15 Nutrition Information
- ___/5 Language (*Was the language used in the speech clear?*)

Conclusion:

- ___/5 Final summary given

Delivery:

- ___/5 Eye Contact and gestures
- ___/5 Use of visual aids
- ___/5 Within the time limit (*2-3 minutes total*)

Overall Effectiveness and Creativity:

- ___/ 15 Power Point Presentation(s)
- ___/ 20 Taste of the Food

Five Philosophies of Culinary Arts:

- ___/ 10 Height
- ___/ 10 Size/ Shape
- ___/ 10 Texture
- ___/ 10 Temperature
- ___/ 10 Color

_____ ***/ 150 Total Points***

Restaurant Evaluation

Name:

Date:

RP p.3

Directions: Please answer the questions using complete sentences.

1. What is the Name and location of the restaurant?

2. What is the Date, Day, and Time you visited the restaurant?

3. What certificates, diplomas, ect. are displayed within the restaurant?

4. Who greeted you when you first entered the restaurant?

5. How long did it take your server to greet you?

6. From the time you entered the restaurant, how long did it take the server to take your order?

7. Do the employees wear uniforms? Please describe what they look like. What do you notice is important about the uniform? What type of atmosphere are they trying to portray?

8. How were the employees groomed? (Note hair styles and lengths, beards, makeup, nails, ect)
9. How is the table setup? (Notice the linen, silverware, stem wear, ect.) Draw a picture of the layout of the table.
10. Can you see the food being prepared? How are the people preparing the food dressed? How are they groomed? Is there anything about them that looks important?
11. Are you able to see the executive chef? Is he/she wearing anything different then the other employees? What else do you notice about the chef?
12. How long did it take to get your food after ordering it?

13. Evaluate your experience at this restaurant as though you are a "Restaurant Critic." Please give your true feelings about the entire experience?

14. What food items did you order? How were they presented?

15. How was the table bussed?

16. Where the restrooms easy to locate? Where they clean and organized?

17. How would you rate this restaurant on a scale of 1 to 5, (with 1 as the lowest and 5 as the highest score)?